



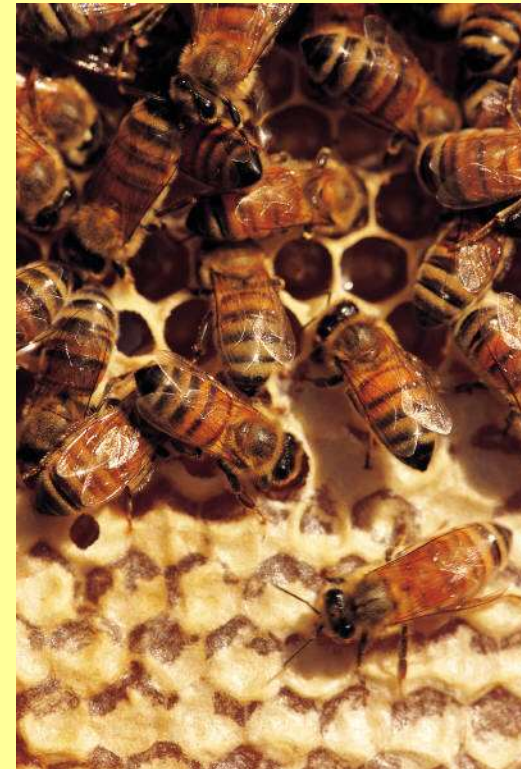
# Merrimack Valley Bee School 2018

## Products of the Hive



# Agenda

- What are the Products of the Hive
  - Mental Health
  - Honeybees
  - Honey,
  - Pollination,
  - Pollen,
  - Bees Wax,
  - Propolis
  - Great conversation at parties!



# Honeybees

- Honeybees are a commodity
  - Worker Bees
    - Used by Apitherapy for medicinal stings
  - Queen Bees
    - Raised for replacement queens
  - Drones
    - Fun at a party when you stick one in your ear!
- Nucleus Colonies
  - A 5 Frame nucleus colony to build your apiary, or sell!



# Honey Varieties

- Because every flower is different, so is Honey
  - Light Honey
    - Basswood - Basswood honey is often characterized by its distinctive biting flavor. The honey is water-white with a strong.
    - Clover - Clover honey varies in color from water-white to extra light amber and has a mild, delicate flavor.
    - Apple Blossom is light golden brown color and great Spring honey.
  - Amber Honey
    - Blueberry - the nectar makes a honey which is typically light amber or amber in color and with a full, well-rounded flavor.
  - Dark Amber
    - Japanese Knot Weed – Excellent Fall honey
    - Buckwheat - a dark brown honey of strong, distinct flavor. Buckwheat has excellent application for BBQ sauces and baked goods.

Refs..www.Honey.COM

www.ebeehoney.com



# Comb Honey / Creamed Honey

- This is still very popular in Europe
  - Comb honey provides the benefits of Honey, Pollen, and Beeswax in one source
  - Creamed honey produced by controlled crystallization



# Honey Transformed

- Natural sweetener beyond measure
  - Excellent for breads,
  - Pastry Chefs love it,
    - Baklava, Sweet Rolls, Glazes
  - Granola,
  - Refreshing Summer drinks



# Fermented Honey???

- Fermentation is a great thing to enjoy and very natural!
  - Mead! – Probably the first alcohol consumption was by beekeepers when they let their honey ferment
  - Braggot – Malt, Yeast, Hops, Water, Honey
  - Melomel – Honey Mead with fruit added
  - Cyser – Apple Cider, Honey, Spices
  - Pyment – Mead with grapes added
  - Metheglin – Mead with Spices



# Healing with Honey

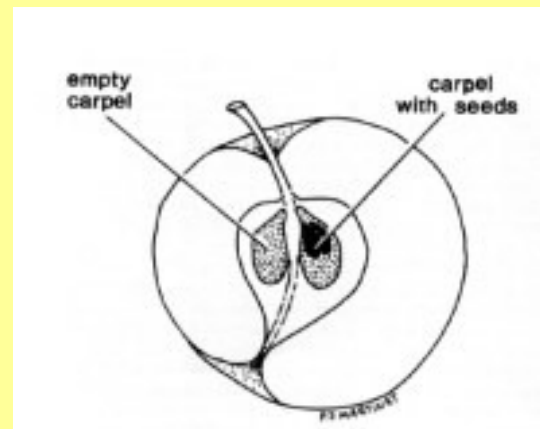
- Honey Heals
  - Excellent for abrasions and wounds and Antibacterial
  - Best Cough Suppressant - Teaspoon of honey!
  - Excellent for healing burns
  - Honey Moisturizes – used in lotions to heal dry skin
  - Honey Beautifies – used in cosmetics for a glow
- As an aid to alleviate Allergies
  - Micro-dose of pollen, first Homeopathic remedy?
  - Local Honey (50 mile radius) taken regularly
    - Reduces allergic responses to floral allergies
  - Helps in treating asthma related breathing issues





# Pollination is a Product of the Hive

- \$14,600,000,000 of Agriculture is pollinated
  - Almonds, Apples, Blueberries, Cranberries, Cherries, Squash, Beans, Buckwheat, Peppers to name a few
  - Honeybee pollination effectivity
    - Well Pollinated apple is uniform in shape
    - A poorly pollinated apple is stunted on one side.
    - <http://www.honeybeesuite.com/what-is-incomplete-pollination/>



# Pollen

- Pollen properties please people
  - A great source of protein
  - Helps in digestion
    - Lightly sprinkle pollen on foods to aid digestion
  - Aids in allergy alleviation
    - Taken internally in tablets will help build immunity
  - Aids in treating enlarged prostate glands
    - Taken internally



# Beeswax

- Beeswax has unique properties
  - Over 300 components in beeswax
  - Melting Point is 144F to 147F. Above 185F it darkens
- Some uses for Beeswax
  - Cosmetics require beeswax to emulsify
  - Textiles like Batik Fabrics
  - Art for painting and sculpture
- Candles are a major use for beeswax
  - Nearly smokeless, providing a bright light and a pleasant aroma from propolis in wax

**FAO AGRICULTURAL SERVICES BULLETIN No. 124**



# Beeswax Hand Cream Recipe

¼ Cup Beeswax

¼ Cup Coconut Oil

3 Tbs baby oil (mineral oil)

1/3 cup Glycerin

Melt beeswax and coconut oil in a double boiler . Add the remaining ingredients and heat and stir until mixture is smooth, about 4 – 6 minutes. Pour into a container while still hot. It will harden as it cools.

Note that you should clean your jars with rubbing alcohol prior to adding the hand cream melt.

This will help keep the cream from spoiling.

**Bee Culture – Oct 2006 “Be kind to your skin” by A. Harman pp55-57**



# Propolis Production

- Propolis is gathered by bees to seal cracks and rough surfaces. Gums and resins from plants.
- Most Hated by beekeepers, Most Highly Desired by customers
- Propolis Harvesting from the Hive
  - Scrapings from frames and boxes
  - Plastic trap is added then frozen and propolis separates



# Propolis Purposes

- Medicinal uses
  - Propolis in toothpaste will hinder Gingivitis
- Unique properties that make it valuable
  - Antiseptic – Used as a replacement for Iodine
    - A solution of Propolis and honey in Ethyl alcohol can be used to treat minor cuts, wounds
  - Dietary supplement to aid digestion



# Conclusions

- We have many great products in our hives
  - Honey is just the beginning
  - Honeybees
  - Pollination,
  - Pollen,
  - Bees Wax,
  - Propolis
- Meditation on honeybee life soothes the soul
- Beekeepers in demand for stinging conversation

